



**NON-CRITICAL ITEMS:** Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" In Box:	R (repeat violation)	CDI (controlled during inspection)		
<b>Compliance Status</b>			CDI	R	<b>Compliance Status</b>			CDI	R		
<b>Food Equipment and Utensils</b>					<b>Physical Facilities</b>						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	501	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB	603	Proper disposal of sewage & waste water	YES	NO	NA	NOB
504	Food storage containers not used for other purposes	YES	NO	NA	NOB	604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	605	Adequate lighting; lighting protected	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	606	Adequate mechanical ventilation;	YES	NO	NA	NOB
<b>General Sanitation</b>					<b>Testing Devices/Logging of Temperatures</b>						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
703	Food handlers properly attired	YES	NO	NA	NOB	803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB						
706	Premises free of live birds and animals	YES	NO	NA	NOB						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
506	Wet in cold hold and display cold hold under repair, waiting on parts - products requiring cold hold have been moved to other units	
	Surface sanitizer ~300 ppm bleach	
	Hot water rinse mechanical dishwasher reports ~85°C	

Inspection Results			
Number of Critical Items	✓	Number of Non-Critical Items	✓
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Signature	<i>Chun Poy</i>
Date (d/m/y)	23/08/2022

Inspector Signature	<i>[Signature]</i>
Date (d/m/y)	23/08/2022